



TOWN OF WESTBOROUGH MASSACHUSETTS

BOARD OF HEALTH

FORBES MUNICIPAL BUILDING
45 WEST MAIN STREET, SUITE 25
WESTBOROUGH, MA 01581-1916

TEL. (508) 366-3045
FAX (508) 366-3047

BOARD OF HEALTH MONTHLY MEETING

Tuesday
July 15, 2014
Central One Federal Credit Union, 2nd Floor
40 South Street
5:30 p.m.

AGENDA

1. Minutes of Meetings (6/17/2014)
2. Director's Report (June)
3. Health Inspector's Reports (June)
4. Old Business
 - A. Scott Knox - Wayside Mobil Park - 5:45 pm
5. Interviews for sanitarian position
 - A. Brian LaGrasse - 6:00 pm
 - B. Raymond Gauthier - 6:40 pm
6. Director's Issues
7. Adjourn



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Minutes of Board of Health Meeting July 15, 2014

The regular Board of Health meeting was held on Tuesday, July 15, 2014, in the Community Room at the Central One Federal Credit Union, 40 South Street. The meeting was called to order at 5:35 pm. by Chairman Federici. Present: Members Ehrlich, Walsh, Director Baccari, and Inspector Gilchrist. Bills and payroll were signed.

Minutes of the meeting held on June 17, 2014, were approved.

Director's report (June) was discussed and approved.

Health Inspector's report (June) was discussed and approved.

New Business

At 5:45 p.m., the Board met with Scott Knox, President of the Board of Directors of the Turnpike Park Cooperative, for an update on the progress of the trailer park's connection to town sewer. Funding is scheduled to be released tomorrow. Hopefully they'll be able to break ground in two weeks. The contractor said it will take three months to finish the project. Mr. Knox will return next month if the project has not started. He will remain in touch with Director Baccari.

At 6:15 p.m., the Board prepared to meet with Brian LaGrasse, candidate for the sanitarian position.

At 6:40 p.m., the Board prepared to meet with Raymond Gauthier, candidate for the sanitarian position.

After considerable discussion, **Member Ehrlich made a motion to offer the sanitarian position to Raymond Gauthier. The motion was seconded by Member Walsh; the vote was unanimous.** The HR Director will make a formal offer to Mr. Gauthier with the requirement that he pass the registered sanitarian exam within three years.

DIRECTOR'S ISSUES

A recent small fire at Mirchi restaurant was discussed (a pot was left on the stove and overheated). Mirchi serves lunch and closes at 2 pm and re-opens at 5 pm to serve dinner. The doors were locked when the Fire Department arrived at approximately 4:30 pm. Employees arrived just as the FD was ready to break down the door. The FD notified Director Baccari when they saw that food had been left out and other unsanitary conditions. During his inspection, Director Baccari ordered all the food thrown out and closed the restaurant (photos were distributed). Mirchi was allowed to open the following day after all the FD and BOH violations were corrected. The owner (who was not present the day of the incident) will attend a BOH administrative meeting on July 17th.

Director Baccari is applying for a grant offered by the State for sharps disposal. The grant would be used to operate a kiosk and purchase sharps containers.

Flu vaccine allocation for this year is 250 doses. This is the last year that DPH will be providing flu vaccine to boards of health.

The contract with Wheelabrator is due for renewal. Director Baccari is on the committee, along with representatives from other local communities, to review the contract.

The Board is pleased with the food safety consultant hired by Mayuri Indian Restaurant. She has provided updates and communicates well with the BOH.

As of this date, Acacia has provided no documentation that indicates that they have hired the services of a food safety consultant, although they have been in touch with a consultant that they have used previously. The consultant is currently on vacation.

A contractor who is a recycling coordinator for the DEP is concerned about Westborough's low recycling rate. It's lower than most towns its size. The DEP contractor has offered to apply for a grant to work with the BOH on alternatives to encourage recycling; she will take care of all the paperwork. She claims it would save the Town money. Bins would be offered to residents for curb-side recycling. Member Ehrlich said he would like to see a range of options. Director Baccari will contact the DEP rep to confirm that the grant is for ways the Town can increase its recycling rate.

There being no further business, the meeting adjourned at 7:30 p.m.

The next meeting will be held Tuesday, September 23, 2014.

Respectfully submitted,


Kathleen Smith

Jacqueline's Food Safety Consulting

Dear Town of Westborough Heath Department,

Jacqueline's Food Safety Consulting will be working with Mayuri located at 30 Lyman Street Westborough Ma over the next six months. The contract will include an initial startup audit on 7/14/14. The startup audit will include a detailed inspection report of any violations throughout this establishment and review of hands on trainings with employees, along with an update on the corrective action process from your last inspection. Six more audits will be conducted over the next six months highlighting the strengths, weaknesses and areas of improvement in the establishment. A copy of all audits conducted over the next six months will also be sent to your department for review.

My goal is to teach the staff at Mayuri is to properly handle food safely and to have this establishment in compliance with the regulations.

Please feel free to reach me with any questions you may have.

Sincerely,

Jacqueline McKenna-Dalton

Jacqueline's Food Safety Consulting

781-267-3985

jacquidalt@aol.com

One in four Americans contract a Foodborne Illness. Are your employees trained?

Owners agrees to above contact X

Consultant agrees to above contract

Fee \$300 per visit and \$400 initial visit, totaling \$2200

\$500 paid 7/19/14

\$1700 to be paid on 7/31/14

Jacqueline's Food Safety Consulting

7/14/14

Kitchen:

Mayuri Indian Cuisine

Purchase the correct quats test kit for the 3 bay sink that ranges from 150-400ppm.

Reviewed with owner and staff on maintaining the wash and sanitizer bays set up during operation so staff can wash pots as they go.

Red sanitizer buckets were set up. Purchase 5 green soap buckets for detergent. I reviewed how to properly clean the food contact surfaces as they get soiled, between lunch and dinner and at close.

Provide MSDS sheets for all chemicals and maintain a book in the kitchen accessible to the staff.

Observed the staff just dating the cooked / prepared food in the walk-ins. Purchase larger labels so the name and date is on each label.

Explained the importance this will take with FIFO.

HACCP fridge & freezer logs were placed on the outside of each walk-in. The owner will be checking the temperature daily and logging it so he is aware of the temperatures.

Replace the food grade covers on the cooked / prepped foods in the walk-in due to the mold build-up on the covers.

Discontinue using milk crates to store food and equipment in.

Replace plastic small spice containers on the cooking line due to embedded debris.

Label each new container with common name.

Label squeeze bottles containing soy, water and oil with common name.

Cover food in reach ins to maintain shelf life and prevent cross contamination.

Discontinue storing open #10 can in the cooler. Owner discarded and I reviewed concern of botulism.

HACCP hot & cold logs have been placed at the buffet. The manager of the FOH will take temperatures from the buffet daily and log to maintain at 140 and above and 41 and below.

Reviewed with FOH staff cold, hot holding, and utensil use, importance of customers using new plates on return to buffet and the right chemicals to clean and sanitize the tables.

Observed staff using windex to clean tables out front. Reviewed setting up red & green buckets with cloths to use for tables and to maintain off the floor.

Mop Sink area:

Clean walls around the mop sink to remove embedded debris.

Clean interior of mop sink and mop bucket to remove embedded debris.

Purchase a new mop holder to elevate the mop 6 inches out of the mop sink.

Replace mop head due to embedded debris.

Remove the old Eco-Lab chemical dispenser off the wall at the mop sink, no longer in use.

Clean back screen door to remove excessive dust.

Outside Area:

Reviewed with the owner the importance of maintaining his back receiving area clean. Create cleaning schedule for sweeping stairs nightly, ground around dumpster weekly and exterior of grease barrel shed weekly to prevent attracting rodents.

Reviewed with the BOH staff:

Hot & cold holding, how to calibrate a thermometer, bulk bin storage, why we need to use a scoop with handle in the bulk bins, hand washing, glove use, ware washing, labeling on cooked / prepped items utensil storage, hi-temp dish washer and why we need hand sinks fully stocked and accessible.

Posted:

Reporting illness, when to restrict or exclude, uniform wear and hand washing signage.

Plan:

I'll return on 7/31/14, I plan to see if all the violations from the BOH list are completed along with the violations from this list.

I'll be showing a personal hygiene / hand washing video to the staff along with inspecting.

I hope to set up cooling and thawing procedures during my August visit.